



::: Catering : Gourmet Sandwiches and Wraps :::

gourmet sandwiches at
box lunches-includes a wrap, pasta salad *,fruit and a cookie

\$ 10.00 ea
\$ 18.00 ea

choice of wrap:

- **grilled chicken wrap:**roasted pepper pesto, goat cheese, arugula
- **turkey :**cheddar cheese, applewood smoked bacon, lettuce, tomato, mayo
- **turkey philly:**brie, onions, peppers, green pepper mayo
- **blackened chicken Caesar:** romaine, Caesar dressing, asiago, roasted peppers
- **grilled vegetable:** eggplant, zucchini, roasted red pepper puree, basil romaine
- **chicken cobb:** chicken breast, applewood smoked bacon, bleu cheese, tomato, avocado
- **roasted portabella:** sweet curry basil rice, grilled onions and peppers
- **chipotle marinated skirt steak:** guacamole, salsa fresca, chopped romaine

*usually our curried pasta salad or vegetable pasta salad.

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|---|---------------|
| 1. Veggies, carrots, broccoli florettes, asparagus spears, red peppers, yellow peppers, peppercorn ranch dip
-serves 16-18 guests | \$ 34.00 |
| 2. Turkey Rollers, turkey and Swiss, lettuce, tomato, cranberry cream cheese wrapped in pita bread
-serves 18-24 guests
-40-48 pieces | \$ 52.00 |
| 3. Roast Beef, ham, turkey, cheddar cheese, imported Swiss and provolone cheese, Dijon cracked mustard and bread
-serves 16-18 guests | \$ 56.00 |
| 4. Shrimp, cooked, lemon wedges and red cocktail sauce
-serves 18-24 guests | \$ 80.00 |
| 5. Caesar salad,
serves 8-12 guests | \$ 28.00 |
| 6. Fruit salad,
serves 8-12 guest | \$ 20.00 |
| 7. assorted fresh fruit and cheese platter | \$ 7.00 p.p. |
| 8. smoked salmon with onions, capers & crackers | \$ 12.00 p.p. |



::: San Diego's favorite Mexican Restaurant El Indio :::

Mexican Food provided by El Indio - a favorite of San Diegans since 1940

#1 Carne Asada & Carnitas

\$ 28.00 per person

or # 2 Beef & Chicken Fajitas \$ 28.00 per person

or # 3 Shredded Beef & Shredded Chicken \$ 28.00 per person

Each of the 3 above items comes with the following: Rice & Beans, Flour & Corn Tortillas, Onions, Cilantro, Salsa Ranchera, Hot Carrots, Cheese, Sour Cream, Salsa Espesa, Guacamole, El Indio Chips . Minimum of 10 persons on these items.

1. mini burritos, carne asada, and carnitas \$ 5.00 e.a.

2. chiles rellenos, chili stuffed with cheddar cheese and coated with a delicious batter and deep fried \$ 5.00 e.a.

3. fish tacos, golden brown cod filets with a fine sauce, cabbage, cilantro, diced tomatoes, wrapped in a tortilla \$ 5.00 e.a.

4. soft tacos with shredded beef or chicken on a 3" tortilla with all trimmings incl. \$ 5.00 e.a.



::: Catering : il Fornaio :::

**Italian Food provided by Il Fornaio Coronado,
voted most authentic Italian food-a favorite of San Diegans**

ITEMS BELOW SERVES 4-6 GUESTS each:

Starters

Calamaretti Fritti serves 4-6
baby squid lightly floured,served with marinara \$ 30.00

Polpettine al Granchio serves 4-6
Crab cakes with lobster sauce, vegetable mirepoix and balsamic reduction \$ 35.00

Bruschetta Rustica serves 4-6
Grilled Il Fornaio ciabatta bread with fresh mozzarella, grilled eggplant and marinated cherry tomatoes \$ 24.00

Mozzarella Caprese serves 4-6
Fresh tomatoes, basil, mozzarella, extra virgin olive oil \$ 35.00

Insalata al Balsamico serves 4-6
Mixed wild greens; balsamic vinaigrette \$ 24.00

Insalata del Fornaio serves 4-6
Mixed greens, garlic croutons and shaved parmesan; house vinaigrette \$ 26.00

Insalata della Casa serves 4-6
Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato, cucumber; house vinaigrette \$ 31.00

Insalata di Spinaci serves 4-6
Spinach salad with aged ricotta, red onions, applewood smoked bacon, champignon mushrooms and toasted walnuts ; warm vinaigrette \$ 31.00

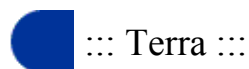
ADD GRILLED CHICKEN BREAST TO THE SALAD serves 4-6
\$ 32.00

Main Course

Conchiglie al Pollo Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino, roasted garlic, trebbiano wine	serves 4-6 \$ 59.00
Lasagna Ferrarese Housemade spinach pasta, meat ragu, porcini mushrooms, parmesan and bechamel, baked in the wood-fired oven	serves 4-6 \$ 36.00
Ravioli alla Lucana Fresh ravioli filled with Italian sausage, ricotta, parmesan, fennel; fresh tomato sauce with imported peperoncino, pecorino pepato and basil	serves 4-6 \$ 59.00
Linguine Mare Chiaro Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine	serves 4-6 \$ 69.00
Penne alla Bolognese Penne pasta, traditional meat ragu	serves 4-6 \$ 47.00
Penne Pomodoro Tomato sauce fresh basil	serves 4-6 \$ 34.00
Penne Alfredo Cream and parmesan sauce	serves 4-6 \$ 34.00
Pollo Toscano Wood-fired rotisserie chicken, with rosemary; seasonal vegetables and mashed potatoes	serves 4-6 \$ 64.00
Petto di Pollo al Peperoncino Mesquite-grilled double chicken breast marinated with sage, rosemary thyme, crushed red pepper, white wine, Dijon mustard; served with sautéed vegetables and roasted potatoes	serves 4-6 \$ 66.00
Scaloppine val Gardena Thinly sliced veal with speck, portobello mushrooms, asparagus and trebbiano wine; served with roasted potatoes and seasonal vegetables	serves 4-6 \$ 74.00
Scaloppine Marsala Sautéed veal scaloppini with Portobello and Marsala wine sauce' served with mashed potatoes and sautéed spinach	serves 4-6 \$ 66.00
Salmone alla Griglia Pacific fresh salmon filet cooked on the wood-fired grill and finished with lemon parsley vinaigrette served with roasted potatoes and seasonal vegetable	\$ 77.00

desserts

Tiramisu Cake
serves 10 guests



provided by Terra - Award Winning Restaurant and Caterer.

Box Lunches
Includes a wrap, curried pasta salad, fruit and a cookie
\$18 p.p.

Grilled Chicken Wrap
roasted pepper pesto, goat cheese, arugula

Turkey

cheddar cheese, applewood smoked bacon, lettuce, tomato, mayo

Blackened Chicken Caesar

romaine, Caesar dressing, asiago, roasted red peppers

Grilled Vegetable

eggplant, zucchini, roasted red pepper puree, basil, romaine

Chicken Cobb

chicken breast, applewood smoked bacon, bleu cheese, tomato, avocado

Roasted Portabella

sweet curry basil rice, grilled onions & peppers

Chipotle Marinated Skirt Steak

guacamole, salsa fresca, chopped romaine

Salads - \$4 p.p. - minimum 20 people**Fruit Salad**

seasonal fruits

Ginger Orange Fruit Salad**Thai Spiced Fruit Salad**

mint & sambal vinaigrette

Spinach and Frizee

radicchio, gorgonzola, candied pecans, honey walnut vinaigrette

Roasted Vegetable Pasta Salad

balsamic vinaigrette

Terra's Caesar

romaine hearts, asiago cheese

Mixed Greens

choice of red wine vinaigrette; herb shallot vinaigrette; bleu cheese vinaigrette

Curried Pasta Salad

tomatoes, cilantro, golden raisins

Grilled Vegetable Pasta Salad

zucchini, eggplant, sun-dried tomatoes, basil, roasted garlic oil, balsamic vinaigrette

Potato Salad

red onion, cilantro

Appetizers

minimum 20 people;

1 - pieces per person

- \$30 per person Choice of 4 of the following,
- \$40 per person, Choice of 5 of the following:
- \$50 per person, Choice of 6 of the following:

Chicken Salad Wonton Cups

with Mango Salsa

Roasted Eggplant Guacamole

with Tortilla Chips

Thai Spiced Sesame Chicken Cups

Hoisin Salmon Skewers

Lemongrass Chicken Skewers

with Sweet Red Curry Sauce

Vegetable Sushi Rolls

with Ponzu Sauce

Chicken Lollipops

Mini Crab Cakes

Peppered Steak Skewers

Crostini

with Tomato Olive Relish

Seafood Salad on Endive with Dill Cream

Mussels on the Half Shell

mango red onion marmalade

Sun-Dried Tomato

and Basil Stuffed Flank Steak

Curried Chicken Stuffed Grape Leaves

Proscuitto Wrapped Shrimp with Basil

Pesto Turkey Roulades

with balsamic dressed greens

St Agur and Walnut Shortbread

with chutney

Stuffed New Potatoes

with raisins, gorgonzola and seasonal fruit

Melon, Prosciutto and Arugula

with papaya seed vinaigrette

Cilantro Marinated Chicken or Beef Skewers

Add \$6 per person for the following appetizers

- Ahi Poke (Asian tuna dish)
- Tarragon and Citrus Ahi Tostada
- Rum and Mango Lamb Chops
- Thai Marinated Shrimp Cocktail
- Salmon Mousse with Crackers
- Pepper Crusted Filet Bites

Terra's Buffets

Buffet Requires minimum 48 hour notice

BBQ Buffet

Cowboy Chicken Quesadilla with fried onion rings & cilantro
Grandma's Cole Slaw
Grilled Red Potato Salad
Pulled Pork Tostaditas with black bean puree
Ancho Chile Seared Steak Stix with raspberry chipotle sauce
BBQ Pork Riblets
Cookies and Brownies

\$36 per person – Min. 20 people

Chef's Choice Buffet

Eggplant "Guacamole" with pita chips
Coconut Dusted Mini Crab Cakes hot mustard
Arugula Salad endive, radicchio, honey walnut vinaigrette, candied pecans
Mini Penne Pasta cherry tomatoes, basil, garlic, baby spinach, pecorino cheese
Grilled Chicken Saute wild mushroom cream sauce, onions, zucchini, spinach
Grilled Salmon BBQ cream sauce
Garlic Potato Mash
Cookies and Brownies

\$40 per person- Min. 20 people

South Of The Border Buffet

Potato, Brie & Red Onion Quesadilla with chipotle spiked honey
Six Layer Torta with guacamole, black bean, cheddar, sour cream, scallions and cilantro

Chipotle Lime Chicken Salad black beans, sweet white corn, jicama, cilantro and roasted red peppers with organic greens

Cilantro Crusted Grouper caramelized onion-tequila cream
Yucatan Salmon with achiote, chipotle orange glaze and Mexican rice
Chipotle Marinated Skirt Steak with avocado black bean relish
Tequila Lime Chicken
CHocolate brownies

\$46 per person – Min. 20 people

Asian Buffet

Mandarin Orange Chicken Skewers with coconut curry sauce
Chilled Hoisin Salmon Stix with mango mustard
Asian Spiced Vegetable Salad in lettuce cups
Cool Noodle Salad with carrots, zucchini, cilantro and sesame

Macadamia Crusted Salmon basil rice, coconut banana curry
Chicken Curry Thai basil and lemongrass cream, carrots, onion, zucchini
Teriyaki Steak Stir Fry with basil jasmine rice
Cookies and Brownies

\$48 per person – Min. 20 people

Luau Buffet

Asian Chicken “Lollipops” on sugarcane skewers
Ahi Poke with ponzu & sesame oil
Lomi Lomi Salmon in wonton chips
Grilled Mahi Mahi with papaya basil sauce
Udon Noodle Salad cilantro, sliced almonds, green onions, mandarin orange vinaigrette
Kalua Pig with basil jasmine rice & mango coconut curry
Chicken Lau Laus with sweet ‘n sour mirin sauce
Kalbi Beef Ribs with hoisin dipping sauce
Chocolate Mousse with macadamia and kona coffee

\$50 per person – Min. 20 people

Premier Buffet

Proscuitto Wrapped Shrimp with Basil
Rum and Mango Lamb Chops
Pepper Crusted Filet Bites
Arugula and Radicchio Salad candied pecans, honey walnut vinaigrette
Macadamia Crusted Sea Bass mango coconut curry
Chicken Saute tomato-basil cream sauce, mushrooms, spinach, zucchini
Balsamic Marinated Steak red wine sauce, diced potatoes
Crème Brulee and Chocolate Mousse

\$58 per person – Min. 20 people



::: Catering : Beverages :::

Bring your own food and beverages.
We will add \$5.00 per person for set up, plates, forks, clean up, etc.

Beverages

sodas, juice, bottled water, etc.	\$ 1.00
coffee/tea	\$ 2.00
can of beer	\$ 2.00
Bottle of Beer	\$ 3.00
bottle of premium red Cabernet wine	\$ 25.00
bottle of premium white Chardonnay wine	\$ 25.00
premium liquor -per glass-	\$ 5.00
water, soda, juice, beer and wine, at \$5 per person per hour	
water, soda, juice, beer, wine, and premium well drinks at \$8 per person per hour	

the above includes glasses, napkins, ice, etc.

Talk to us about special requests; if host is needed for bar, etc.

Upgrades for wine or highest premium liquor available

NOTE

We have great relationships with other catering companies. Give us your requests... and we will do our best to accommodate your tastes as well as your budget. We look forward to hearing from you.